Hospital Sustainability Collaborative

Serving Healthy Summer Meals in Hospitals - Part 2
January 24, 2018
Welcome!
Quality, Triple Aim

Safety and Risk Management

Patient Experience

Employee Engagement and Wellness

Community Relations and Benefit

Environmental Impact and Climate Preparedness

Cost Savings

Mission, Ethics, Hippocratic Oath

SUSTAINABILITY
Collaborative Focus

- Decrease waste in health care
- Increase recycling programs
- Reduce energy and water usage
- Phase out hazardous materials and toxic chemicals
- Create healthy work environments and community stewardship

- Promote healthy and sustainable food systems
- Illustrate the business case for environmental and community health
- Choose responsible purchasing options
- Design, construct and operate environmentally responsible buildings
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Drivers and Motivators
Thanks!

- Sodexo maximizes value by designing, managing and delivering Integrated Facilities Management. Their goal is to support and provide benefits to clients by delivering concrete outcomes.

- Sodexo incorporates a wide range of services, providing support to clients in resolving their business challenges directly linked to their objectives leading to:
  - Increased people satisfaction, motivation and effectiveness.
  - Enhanced process quality, efficiency and productivity.
  - Improved infrastructure and equipment utilization, reliability and safety.

- Sodexo delivers solutions that comprise a large scope of services tailored to the clients’ specific needs.
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FHA
Mission to Care. Vision to Lead.
Thanks!

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Thanks!
Objectives

- Understand the connection between food insecurity and the cost of healthcare.
- Elaborate on the purpose, structure and current reach of the USDA’s summer feeding program (SFS) and potential for healthcare institutions to participate.
- Describe innovative examples of how SFSP is being implemented in hospitals and the outcomes from those sites.
- Identify available resources and considerations specific to operating SFSP in Florida.
Hospitals Fighting Hunger:
SERVING HEALTHY SUMMER MEALS IN HOSPITALS - NEXT STEPS

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www.musc.edu/kids-eat-free

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Summer Food Service Program Director
Division of Food, Nutrition and Wellness
Florida Department of Agriculture and Consumer Services
rachel.mohler@freshfromflorida.com
Objectives

1. State the connection between food insecurity, health and the cost of healthcare and how the USDA’s summer feeding program (SFSP) provides an opportunity for hospitals to fight hunger.
2. Citing innovative examples of existing programs, describe the process of implementing SFSP in hospitals and how to tailor the program to the operation.
3. Identify available resources and considerations specific to operating SFSP in Florida.
Hunger in America

- 1 in 6 people struggles with hunger
  - including 33 million adults
  - 15 million children
- Households with children have higher rates of food insecurity than the national average
- In Florida, 12% of households are food insecure
  - In Miami-Dade county, the rate is 24%

According to the USDA Economic Research Service, 2014

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food insecurity

noun

the state of being without reliable access to a sufficient quantity of affordable, nutritious food.
Hunger is a Health Issue

- Food insecurity in the US adds **$160 billion** to national health expenditures
- Of those who use the Feeding America Network:
  - 70% of households have at least one member who has high blood pressure
  - 47% of households have at least one member who has diabetes
  - 75% of their clients have to choose between paying for food or paying for healthcare

According to the 2016 Hunger Report
The purpose of USDA's summer food service program (SFSP) is to ensure that children continue to receive nutritious meals when school is not in session.

Kids are at increased risk during the summer for both malnutrition and obesity.

Nationally, less than 20% of children participate in summer feeding programs – which means 80% do not.

The reasons for this are multifactorial and include a shortage of feeding sites.

Summer Feeding (SFSP) offers an opportunity to engage...
Hospitals that participate in SFSP

2014
Hennepin County Medical Center
Choctaw Nation Healthcare Center
Preferred Family Healthcare
Carthage Memorial Hospital
Labette Health
Our Lady of the Lake Children’s Hospital
Arkansas Children’s Hospital
Hillsboro Area Hospital

2015
Medical University of South Carolina

2016
ProMedica Toledo Hospital
Presbyterian Hospital
Socorro General Hospital
Presbyterian Kaseman Hospital
Sacred Heart Hospital
University of South Alabama Children’s and Women’s

2017
Children’s Mercy Hospital West
Children’s Mercy Hospital
University Hospitals Cleveland
Fostoria Community Hospital
Carolinas HealthCare System University
Hospital Sustainability Collaborative (HSC) Webinar:
Serving Healthy Summer Meals in Hospitals, Part 1

http://www.fha.org/education-and-events.aspx
Rachel Mohler, MS, RD, LDN
Summer Food Service Program Director
Florida Department of Agriculture and Consumer Services
Rachel.Mohler@FreshFromFlorida.com
• The Summer Food Service Program (SFSP) is a federally-funded, state-administered program.

• SFSP reimburses providers who serve healthy meals to children and teens in low-income areas at no charge primarily during the summer months when school is not in session.

• The SFSP serves children and teens age 18 and younger.
SPONSOR handles administrative & financial responsibilities

United States Department of Agriculture
operates federal program in D.C.

Florida Department of Agriculture and Consumer Services
administers SFSP in Florida

Paperwork $\uparrow$ $$$

VENDOR provide food to sponsor

Food $\Rightarrow$ $$$

SPONSOR handles administrative & financial responsibilities

Paperwork $\uparrow$ $$$

SITES serve meals to children

Food $\downarrow$ $$$

COMMUNITY MEMBERS
- Operate as a sponsor or site
- Volunteer time
- Donate funds
- Offer other needed resources (space, equipment, vans, etc.)
- Increase community awareness of the program and its availability
- Advocate for program improvement

CHILDREN

Activities $\downarrow$ Food
Site Types

• **Open**
  Meals are made available to all children in the area on a first-come first-serve basis.

• **Open Restricted**
  Meals are made available to all children in the area on a first-come first-serve basis, but may be limited for reasons based on space, security, safety or control.

• **Closed**
  Open only to enrolled children or an identified group of children as opposed to the community at large.
## Prospective Sponsor Training

<table>
<thead>
<tr>
<th>Location</th>
<th>Date</th>
<th>Time</th>
<th>Venue</th>
</tr>
</thead>
</table>
| Miami        | Tuesday, January 30, 2018 | 8:00 am – 5:00 pm | FDACS Regional Office  
7739 NW 48 Street, Suite 120  
Doral, FL 33166 |
| St. Augustine| Tuesday, February 20, 2018 | 8:00 am – 5:00 pm | St Johns County Health Department  
200 San Sebastian View  
St Augustine, FL 32084 |
| Lakeland     | Tuesday, February 27, 2018 | 8:00 am – 5:00 pm | FDACS Forest Service  
5745 S. Florida Ave.  
Lakeland, FL 33813 |
| Fort Lauderdale | Tuesday, March 6, 2018  | 8:00 am – 5:00 pm | Department of Transportation  
3400 W Commercial Blvd  
Fort Lauderdale, FL 33309 |

Online Training: [www.FreshForFloridaKidsTraining.com](http://www.FreshForFloridaKidsTraining.com)
Steps for Implementing SFSP

1. Garner support
2. Identify and contact the State Agency that administers SFSP
3. Decide whether to serve as a sponsor, a site or both
4. Determine which meals to provide and how to prepare them
5. Determine how to serve meals

www.musc.edu/kids-eat-free
Garner Support

- Qualifications of a “Champion”
  - Passionate
  - Tenacious
  - Detail oriented
  - Collaborative
  - Articulates well
Next Steps

• **Sponsorship**
  - Contact FDACS Prospective Sponsor Specialists at 1-800-504-6609

• **Site**
  - Contact John Wilgis (FHA) at (407) 841-6230
  - Contact FDACS to be paired with a sponsor in your location at 1-800-504-6609
Hospital as the Sponsor and the Site(s)
ProMedica (Toledo, Ohio)

- Summer, 2016 the hospital operated as the sponsor and an open site
- Offered hot, unitized meals, made to order, from the grill during lunch on weekdays
- A 24 x 28” poster displayed the menu of the day
- A college-aged hospital volunteer greeted customers at the entry to help with flow; another was in a designated seating area
- Served 584 meals in 8 weeks in the first year
- In 2017, they expanded the program to Fostoria, a small rural hospital that served breakfast
Hospital as the Site Only
Carolinas HealthCare System University (Charlotte, NC)

- An outside partner, Freedom within Walls, was the sponsor and the cafeteria the site
- Provided hot meals, using OVS, for breakfast and lunch on weekdays
- Recruited children from the local community center who visited the hospital garden weekly
- Participated for one month, for the experience – served 154 meals
• **Flexibility of SFSP**
  • Days
  • Times
  • Self-prep/ Vended

• **Meal Options**
  • Breakfast
  • Snack
  • Lunch/Supper

<table>
<thead>
<tr>
<th><strong>Breakfast</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Grains (Breads)</td>
<td>Vegetables and/or Fruits</td>
</tr>
<tr>
<td>1 serving</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

| **Snack** |  |
|------------------|-------|-------|-------|-------|
| Meat/Meat Alternate | Vegetables | Fruits | Grains | Milk |
| 1 ounce equivalents | 1 different servings of vegetables or fruits must be offered to equal a minimum of a ¾ cup | 1 serving | 8 ounces |

| **Lunch and Supper** |  |
|---------------------|-------|-------|-------|-------|
| Meat/Meat Alternate | Vegetables | Fruits | Grains | Milk |
| 2 ounce equivalents | 2 different servings of vegetables or fruits must be offered to equal a minimum of a ¾ cup | 1 serving | 8 ounces |
## 2017 SFSP Reimbursement Rates

<table>
<thead>
<tr>
<th>2017 SFSP Rates</th>
<th>Operating</th>
<th>Administrative</th>
<th>Combined</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vended</td>
<td>$1.9900</td>
<td>$0.1550</td>
<td>$2.1450</td>
</tr>
<tr>
<td>Self Prep/Rural</td>
<td>$1.9900</td>
<td>$0.1975</td>
<td>$2.1875</td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vended</td>
<td>$3.4700</td>
<td>$0.3000</td>
<td>$3.7700</td>
</tr>
<tr>
<td>Self Prep/Rural</td>
<td>$3.4700</td>
<td>$0.3625</td>
<td>$3.8325</td>
</tr>
<tr>
<td><strong>Snack</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vended</td>
<td>$0.8100</td>
<td>$0.0775</td>
<td>$0.8875</td>
</tr>
<tr>
<td>Self Prep/Rural</td>
<td>$0.8100</td>
<td>$0.0975</td>
<td>$0.9075</td>
</tr>
</tbody>
</table>
Offer-versus-Serve (OVS)
Medical University of South Carolina (Charleston, SC)
Since 2013, the hospital has been both the sponsor and an open site
- Offers cold, sack lunches (aka unitized meals)
- Volunteers pack the lunches and put them in a cooler by the front door for children to grab upon entry
- Serves an average of 500 meals/week
- Arkansas Children’s also participates in a year-round feeding program (CACFP)
Made to Order
University Hospitals (Cleveland, OH)

- Partnered with the injury prevention center at UH Rainbow Babies & Children's Hospital
- Children stopped at a table, manned by a volunteer, to get the free meal voucher
- Provided lunch from the hot line on weekdays
- Served 3,136 meals in 10 weeks
Common Concerns

1. Outcomes
2. Security and Staffing
3. Marketing and Outreach
4. Timeline
5. Resources

<17% of children who qualify for the school lunch program participate in a summer feeding program
Outcomes

In 2017, hospitals served **40,000** summer meals

- Number of meals served
- Financial sustainability
- Patient Satisfaction
- Employee Engagement

“Today I told one of my mom’s about this program for her two children. Her son has been here for eight months and his long and tough stay has been taxing for the family as they have 4 other children. She cried when I told her this was available for her children when visiting their brother. Thank you guys for pushing this forward. Every dollar counts for these families going through tough times!”

-- Anonymous MUSC Employee
Outcomes

What MUSC employees like best about the program:

- The hungry children look very **happy** when they receive their food.
- I love that MUSC recognizes the need for children to have meals during the summer, and then provides them. **It makes me proud!**
- I know many kids are not able to eat during the summer when they are out of school due to family income. This is a **great service** Sodexo offers to our wonderful community.
- It provides **food security** for families during the summer, and may incidentally **teach kids and families** about healthy choices.
- I like that the families don't have to be singled out when they get to the register... they check out **like everyone else!**
- The kids get access to free food, when they wouldn't otherwise be able to afford it. It's **healthy** and gives them a **well-rounded** meal.
- Knowing we are helping so many children get a healthy meal when several of them probably would have gone hungry if not for the program is **changing what's possible.**
Security and Staffing

- What is the current visitor policy?
- The hours and days are selected by the site
- The site doesn’t have to be in the cafeteria
- Staffing needs depend on the program design and desire to develop partnerships
Outside the Cafeteria
Medical University of South Carolina (Charleston, SC)

- Partnered with Molina Healthcare of South Carolina, the Lowcountry Food Bank and I Heart Hungry Kids (a non-profit of kid volunteers)
- Food Bank delivered meals, nurses provided health checks, kid volunteers played games
- Served lunch on Saturdays from the MUSC Urban Farm

⇒ The summer kick off event was attended by representatives from the USDA, SC State Agency, Sodexo, MUSC and all the non-profit partners.
Innovative Partnerships

- Faith-Based Organizations
- Libraries
- Police Departments
- Rural Development
- Schools
- WIC
Innovative Partnerships

• Broward County Sheriff’s Office and Miami Dade Public Schools

• Coral Springs Police Department and Broward County Public
Statewide Advertising

• Digital Advertising
  - Mobile/Desktop/Social Media
• TV Ads
  - :15/:30 Second
• Radio Ads
• Direct Mail
Sponsor = FHA

Site = Non-Profit Hospitals
SFSP Timeline

• Attend In-Person Training  
  (1/30, 2/20, 2/27 or 3/6)  
• Final application deadline is April 15, 2018.  
  *Earlier deadlines apply for advance requests.*

Currently accepting sponsor applications for Summer 2018!
Resources


2. Webinar Recording at www.fha.org/education-and-events.aspx

3. Access the online Prospective Sponsor Training at www.FreshForFloridaKidsTraining.com

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Rachel Mohler
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Q&A
Thank You!

John Wilgis - john@fha.org
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